

ICE MACHINE CHECKLIST



1. What size ice machine do you require?

We categorise the size of our ice machines depending on two measurements; Production rate and bin storage capacity. To make the decision easier for you, we have done the maths for you and come up with a relatable comparison using a standard 10litre ice bucket—just the type you would find behind a bar!

1 full 10L ice bucket = 6kg of ice, so a machine that has the production of 160kg like our CK4160 would fill approximately 26 1/2 buckets of ice.



0 - 26kg / 24hrs— Ideal for smaller establishments such as cafes that only use ice a few times a day

27-55kg/ 24hrs— Suitable for smaller pubs and other establishments that always need ice to hand, but that do not necessarily use large volumes through the day.

56-105kg/ 24hrs — Perfect for fast paced bars and restaurants that use a lot of ice throughout the day.

106kg >/24hrs — Ideal for large hotels or clubs that are constantly using ice

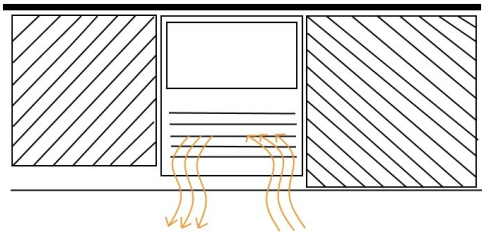
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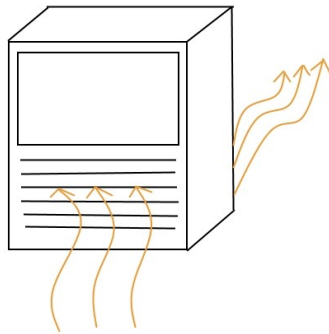
3. What type of ventilation do you require?

We have a wide range of machine that all have different ventilation systems that make them suitable for different locations. You need to ensure that wherever you place your ice machine that it has room to ventilate properly.

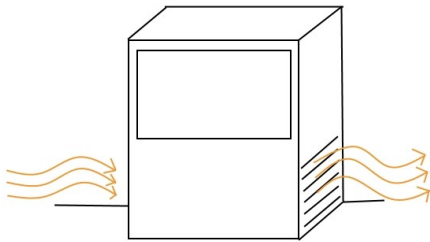
Air in front, out front - Good when the ice machine is going to be built in Under a counter with other appliances either side.



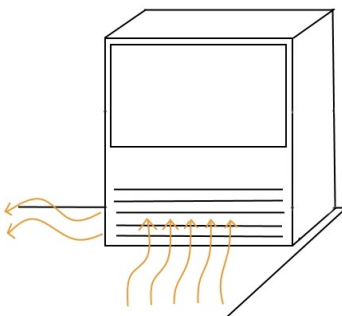
Air in front, out back – Ideal for units that will not be placed against a wall or under a counter.



Side to side - Perfect for machines that will be placed flush against a wall.



Front to side - Suitable for unit that will be placed tightly in a corner.



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2. Do you require a portable or fitted ice machine?

Portable—The Polar models [T315](#) & [G620](#) are both portable, manual fill machines that produce cloudy, bullet shaped ice. Ideal for smaller establishments that require a compact and stylish manual fill ice machine.

Fitted—All of our other ice machines require to be connected up to a water supply and a waste pump.

3. What shaped ice do you require?

Each ice machine produces a certain shape of ice, and this varies from machine to machine. To make it easier for you we have split our machines into “Ice type” categories on our site.



Bullet Ice— Bullet ice is ideal for establishments where ice is essential, but the quality of the ice is not necessarily the most important factor. Due to the bullet-like shape and the holes in the base of the ice, this type of ice has a good ice to water ratio for rapid cooling. Cloudy in colour.



Thimble Shaped Ice—Thimble or “Top Hat” shaped ice is the ideal solution for “premium” ice cubes. Due to its shape it is much less inclined to stick together in the machine, and floats freely in the glass providing maximum cooling.



Full Cube/Full Dice Ice—It’s classic rhomboid shaped gives both practical and aesthetic elements to the ice with nearly 100% ice to water ratio, and a smooth, neat appearance. Clear in colour.



Cubelet Ice— Cubelet ice cubes are ideal for a range of establishments including health care, restaurants, offices, bars and pubs. Their smaller size means that they are chewable, soft and light so it is suitable for many purposes.



Crescent Ice—Crescent shaped ice, or “half moon ice is perfect for establishments that need to make advantage of maximum storage capacity. With minimum splash back when being put into drinks, crescent shaped ice is ideal for fast paces environments.



½ Cube / ½ Dice Ice— ½ Cube / ½ Dice, or “slab ice” cubes are ideal for keeping beverages cooled to a maximum ability with nearly 100% ice to water ratio. The hard, clear, rhomboid shape produced by certain commercial ice machines is attractive and unique, making your chilled beverages more aesthetically pleasing.

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4. Do you require a water softener?

Hard water can cause damage and decrease the life of ice machines due to build up of lime scale. Take a look at the links below to help you determine whether you require a water softener to prevent this.

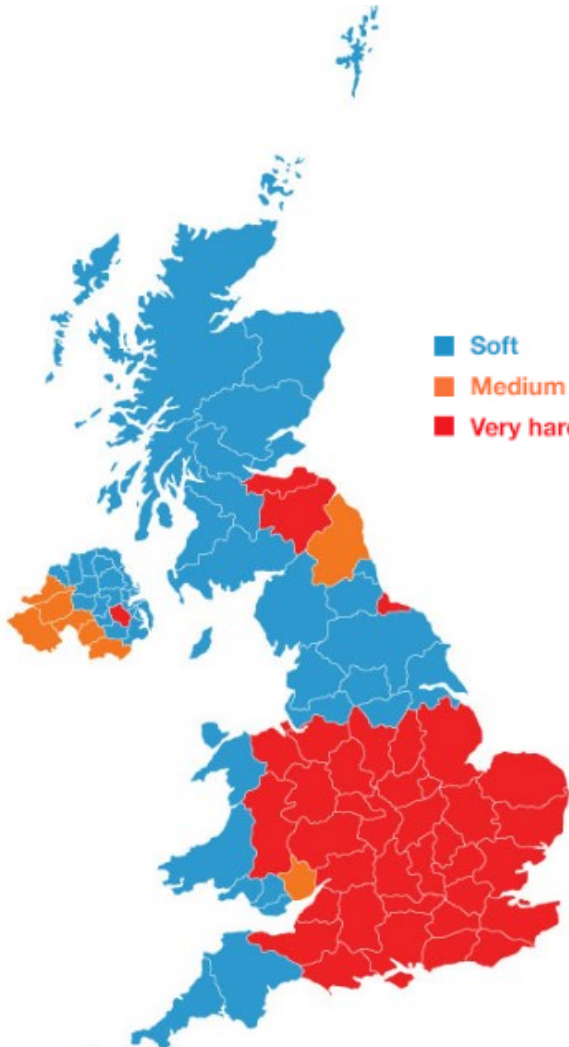


Yes—A 12 litre water softener is required. Click [HERE](#) to view our range of water softener

Brine Tank- Brine tanks are a low maintenance addition to standard water softeners, ideal for larger establishments.

Closed Cell Systems—Click [HERE](#) to view our range of Hoshizaki closed cell system models that are perfect for hard water areas and do not require an additional water softener.

No— I do not require a water softener.



One way to accurately determine the hardness of your water is with test strips. Click [HERE](#) to view them on our site.

This map shows water hardness levels over the whole of the UK. Use it to see whether you are in a **hard water area**.